



Fundamental Food Concepts

Career Cluster	Hospitality and Tourism
Course Code	16052
Prerequisite(s)	N/A
Credit	0.5
Program of Study and Sequence	Foundational Course – Fundamental Food Concepts – Pathway Courses – Capstone Experience
Student Organization	Family, Career and Community Leaders of America (FCCLA)
Coordinating Work-Based Learning	Workplace Tours, Mentoring,
Industry Certifications	N/A
Dual Credit or Dual Enrollment	N/A
Teacher Certification	Family and Consumer Sciences (FACS); FACS Education; Hospitality and Tourism Pathway Endorsement
Resources	Guide to Good Food; Food for Today; www.ChooseMyPlate.org ; www.igrow.org

Course Description:

Fundamental Food Concepts will explore safe and effective basic food preparation. Students apply food selection and preparation guidelines.

Program of Study Application

Fundamental Food Concepts is a cluster course in the Hospitality and Tourism career cluster.

Course Standards**IFP 1 Students will demonstrate food safety and sanitation procedures.**

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 2: Skill/Concept	IFP 1.1 Apply established safety rules and guidelines to maintain a safe working environment	
Level 1: Recall & Reproduction	IFP 1.2 Identify proper first-aid procedures for cuts, burns, and electrical shock	
Level 1: Recall & Reproduction	IFP 1.3 Identify health and hygiene best practices for food handling, e.g. handwashing; grooming and hygiene	
Level 1: Recall & Reproduction	IFP 1.4 Identify and apply sanitation rules and regulations	
Level 1: Recall & Reproduction	IFP 1.5 Identify methods that prevent food-borne illnesses and contamination	

Notes

IFP 2 Students will apply skills related to kitchen equipment and management.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	IFP 2.1 Identify types, use and care of kitchen equipment	
Level 1: Recall & Reproduction	IFP 2.2 Identify food measurement terminology and abbreviations	
Level 2: Skill/Concept	IFP 2.3 Demonstrate proper measuring techniques	
Level 2: Skill/Concept	IFP 2.4 Apply mathematic concept through equivalents, recipe adjustments and conversions	
Level 1: Recall & Reproduction	IFP 2.5 Identify basic food preparation terminology	
Level 2: Skill/Concept	IFP 2.6 Practice management skills, e.g. shopping lists, table settings, time management, budgeting, nutritional needs	

Notes

IFP 3 Students will apply food selection and preparation guidelines while preparing foods.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	IFP 3.1 Identify components of selecting food products	www.ChooseMyPlate.gov www.sparkspeople.gov
Level 2: Skill/Concept	IFP 3.2 Demonstrate preparation methods for basic food products, e.g. quick breads, yeast breads, eggs, fruit smoothies, soups, salads, open-faced sandwiches	

Notes

IFP 4 Students will identify career pathways within the food service industry.

<i>Webb Level</i>	<i>Sub-indicator</i>	<i>Integrated Content</i>
Level 1: Recall & Reproduction	IFP 4.1 Recognize employment opportunities within the food service industry	SDMyLife
Level 1: Recall & Reproduction	IFP 4.2 Explore education and training opportunities in the food service industry	

Notes